

ADVERSITY

Comes to all of us at some time in our lives, and when the proverbial "rainy day" falls to your lot it is probable that some ready cash will be a great help over the troublous time.

Why not open a bank account and lay aside a portion of your earnings as a safe-guard against the future. An account with this bank will relieve you a lot of worry, will be a step in the right direction, and will help to put your business on a more systematic basis.

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C. W. HENDERSON,

West Main St. Jackson, Mo.

Local News

The best painters in town use only strictly pure paint—Mound City Company's Horse Shoe Brand.—Williams Hardware Co.

If Former-Governor Folk gets anything from the Democracy of Missouri it will have a string to it, one end of which will be firmly grasped by the old guard leaders.

Last Tuesday Mrs. Fred Goyert in undertaking to separate a dog and her house cat which were fighting, was bitten on the hand by the cat. Dr. Atkins cauterized the wounds and it is thought there will be no bad results.

The graduation exercises of the Jackson High School will be held in Assembly Hall on the evening of May 23. The class of 1910 consists of three members—Misses Helen Gladys Williams, Mabel Carrie Henderson and Charles Welling Granger.

Every family especially those who reside in the country should be provided at all times with a bottle of Chamberlain's Liniment. There is no telling when it may be wanted in case of an accident or emergency. It is most excellent in all cases of rheumatism, sprains and bruises. Sold by all dealers.

The school board of Jackson met Monday night and re-elected the following teachers: J. H. Goodin, superintendent; Miss Maude Phillips, assistant high school principal. Principal of the high school is still vacant. Loyd Macom, principal Grammar school; Miss Frederica Medley, assistant; Misses Jessie Harris, Lydia Kies, Martine La-Pierre, Hazel Henderson, Sara Davis, teachers; Mrs. Lulu Helmkamp, musical director. Miss Bessie Samuel of this city was elected to fill the vacancy left by Miss Bernice Limbaugh.

Half an hour is all the time required to dye an article with PUTNAM FADELESS DYES. Any one can do it, as simply boiling the goods with the dye is all that is necessary.

who did not apply. Lincoln school—L. L. Lomax and Miss Mary Eulenberg. The board will meet again to fill the vacancy of high school principal.

Cyclone Near St. Louis.

As we go to press the news is received that a terrific storm last evening destroyed the town of Grand Tower killing 26 people, and sinking the excursion steamer, Sallito, just above that place, with 150 people on board, drowning 20. Particulars cannot be learned at this writing.

Mrs. J. O. Belmar has returned from a month's stay in St. Louis with her daughter, Mrs. Eva Collins.



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and most striking effects in the over-plaids. If you are anxious to strike the note of distinctiveness in clothes, let

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I. A. WOOD,
Tailor.
Over Grant & Graef's.

Home Course In Domestic Science

IX.—Attractive Table Arrangements.

By EDITH G. CHARLTON,
In Charge of Domestic Economy, Iowa State College.

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NEXT in importance to the proper cooking of food is the way in which the table is laid. The attractive appearance of well cooked food appeals strongly to the appetite and prepares the digestive organs for their work. Probably every person has experienced the feeling of being suddenly hungry when some especially attractive viand has been displayed before him. Equally true is it that almost every one has known hunger to vanish at sight of a table laid with soiled linen and china and food carelessly arranged on serving dishes. The homely hash has not a musical name and generally calls up memories of unenjoyable meals, yet I have known a platter of it to win as sincere approval as has ever been bestowed on a porterhouse steak. True, the hash was served piping hot on a pretty platter. It was well browned, flanked perhaps with poached eggs and garnished with sprigs of parsley. Its flavor, too, was just as pleasing and tempting as its appearance. It may take a moment or two longer to garnish the dish of meat or vegetables, but it certainly pays for the trouble. Rather than neglect it I would suggest omitting one or two dishes from the menu. Referring to menus brings to mind the fact that in some homes, those in the country especially, there is a tendency to serve too many foods of the same kind at the same meal.

For instance, I have many times seen three kinds of cooked fruit, three or four kinds of vegetables and at least two kinds of pickles or desserts served at an ordinary dinner. This means unnecessary work, unnecessary expense and so much time spent in preparation that very likely there was none left for dainty serving. A knowledge of foods and food values should teach the housekeeper that one food of each of the above mentioned kinds is sufficient at one time for any family.

In many homes, too, it is the custom to put all the food on the table at once and have the various dishes pass-



SIMPLE BREAKFAST TABLE.

ed from one person to the next without any attempt at serving. While I am at all times an advocate of simplicity, I do like to see the head of the house presiding at table, carving and serving the meat at least and his wife, at her end of the table, presiding over the coffee and serving those dishes which rightfully fall to her lot. It seems much more like true hospitality when this is done than when platters and vegetable dishes follow each other in quick succession around the table, each individual helping himself. The extra minutes which serving requires is the best thing in the world for the family, because it allows more time to masticate the food and for social conversation, that best of all sauces for the digestion.

Setting the Table.

The keynote of good taste is simplicity, and nowhere is it displayed to better advantage than in laying a table for a meal, be that an everyday family affair or a formal gathering of special guests. It is not my intention to outline a set of rules for the hostess who plans to entertain on an elaborate scale. She probably will have the advice and assistance of the professional caterer. But my wish is to give a few of the important points to be observed in setting the ordinary table for the ordinary meal. And I want to preface what I shall say with the hope that all women who preside over homes or who have the training of young people in charge will see to it that no carelessness is permitted either in table manners or in the simple act of setting the table, because such things leave an indelible mark in after life. The table, which may be either round, square or oblong, as preferred, is to be first covered with a silence cloth, a pad of asbestos cloth or double faced cotton flannel. The first is more expensive, but is better because of its protection to the table and because it does not become moist from hot dishes and stick to the table. Over the pad is laid the linen cloth, which should extend ten inches over the edge of the table on all sides. The fold in the

center of the cloth should be exactly in the center of the table.

In arranging the pieces allow at least twenty inches on each side of the table for each person. A plain glass and silver set for each person make what is commonly known as a "cover." In placing the silver on either side of the plate in the order in which it is to be used, beginning at the outside. Place the knives on the right side, handles about one inch from edge of table, sharp edge inward. Lay all the forks, with the exception of the oyster fork, on the left hand side, tines up, handles on a line with the handles of the knives. The oyster fork is either placed on the right side outside the knives or slanting across the oyster plate, handle toward the right hand. The spoons are properly placed on the right side, the soup spoon outside the knives. The teaspoon at dinner is next the plates. For breakfast it may be outside the knife if it is to be used first. It is considered more correct for a formal dinner to have the silver brought to the table with each course after the salad has been served.

The table napkin is folded in a simple square and is placed on the left side at the lower edge of the plate. If bread and butter plates are used these are placed on the left just above the napkin. The water glass is placed on the right side at the top of the knife. A pair of salt and pepper shakers is placed conveniently between each two persons, as a rule.

It is well to have some decoration on the table, even if it be nothing more than a simple potted plant or some sprays of wild flowers. A small pot of growing pansy in winter is better than no decoration. The centerpiece should be low and flat rather than high, for the latter obstructs the view of people sitting on opposite sides of the table. Dishes of celery, olives, pickles or confectionery may be on the table from the beginning of the meal and if so should be arranged near the center around the floral decoration.

If tea or coffee is to be served on the table the cups, saucers and service should be neatly arranged in front of the hostess.

Serving the Meal.

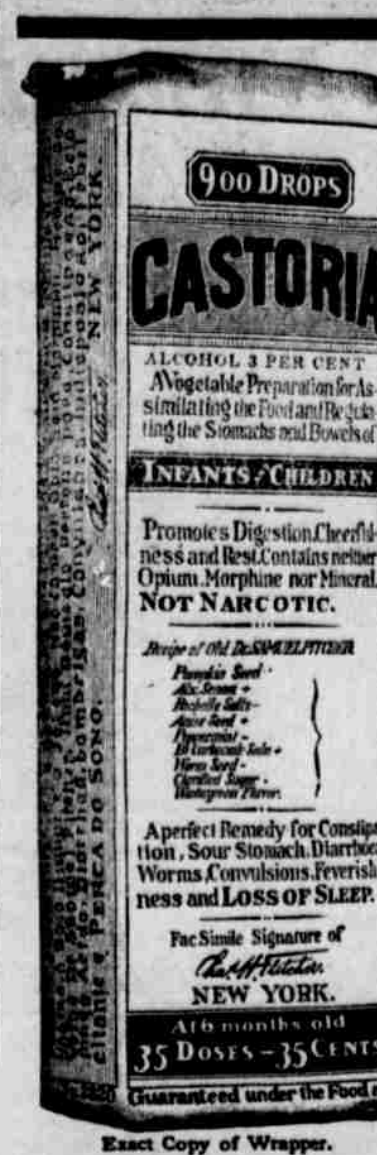
In many homes where there is only one maid to act as cook and waitress the serving must be as simple as possible. Very often, in fact, the housekeeper must herself act as both cook and waitress, and then the serving must be even more simple. But in any case try to avoid the too common habit of putting everything on the table at once and allowing each person to help himself.

When there are boys and girls in the family they should be taught to take turns in serving. In that case or when the housekeeper is alone the first course may be placed on the table before the meal is announced. If it is soup served from a tureen the hostess serves it from her end of the table, or the soup may be served in the kitchen and put at each place before the family is seated. The soup plates and tureen are removed before bringing in the next course. The meat platter is placed at the head of the table before the host, who should carve it and, putting a portion on each plate, pass it to the person sitting at his right. This person keeps it if specially requested to do so or passes it on down the table. The potatoes and other vegetables may be served by the host if the family is small or by some person sitting near him. The dinner dishes—that is, the plates on which the meat course was served—should be removed before bringing in the salad or dessert. If both are included in the menu the salad is generally served by the hostess. It is quite permissible, however, to have the salad arranged on individual plates in the kitchen and placed on the table at the beginning of dinner. Dessert should be served by the host while the hostess pours the tea or coffee. Pudding sauce and cream and sugar are passed. Bread and butter are usually on the table throughout the meal and are passed as needed. Celery and olives are passed with the soup and pickles with the meat course. Jelly is often passed with chicken, and apple sauce should accompany roast pork.

In some households the business of serving at table without a maid has been brought to a perfection which is worthy of emulation. In order that it may be absolutely devoid of awkwardness it is necessary for each member of the family to be well schooled in his or her part. It is nowadays the fashion in some households to dispense with the services of a maid, at least during the simpler meals of the day.

When there is a waitress she is expected to take the plate from the host or hostess and place it before the person for whom it was served. She must place all dishes at the right side and pass those from which the person helps himself at the left. All plates and dishes are removed from the right side. In clearing the table after each course all dishes used in serving it must be removed as well as the individual plate and silver. After the salad and before serving the dessert all dishes, bread, butter and relishes should be removed and the crumbs brushed up on crumb tray. Water glasses should be kept filled as required without removing them from the table.

With a little practice any meal can be served simply and correctly, and in a short time it will be found that its enjoyment has been greatly increased. In buying china or silver remember that quality is of much more consequence than ornamentation, and in either the simpler designs and colorings are preferable. Plain white china of good quality is much more satisfying in the end than elaborate designs in pronounced colors. In nothing are artistic sense and feeling more strongly shown than in the appointments of the dining table.



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Lindley Trickey of Fruitland and Cora Steinhoff of Dutchtown were married at the home of the bride's mother in Cape Girardeau last Sunday.

I. M. TIME CARD.

DEPART—Daily.
Train No. 822 due to leave 9:20 a. m.
" " 824 " " 1:30 p. m.
ARRIVE—Daily.
Train No. 827 due to arrive 12:35 p. m.
" " 828 " " 4:00 p. m.
Train No. 822 connects at Allenville with North-bound train 422.
Train No. 824 connects at Allenville with South-bound train 423.
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WALDING, KINNAN & MARVIN, Wholesale Druggists, Toledo, O. Hall's Catarrh Cure is taken internally, acting directly upon the blood and mucous surfaces of the system. Testimonials sent free. Price 75 cents per bottle. Sold by all druggists. Take Hall's Family Pills for constipation.

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D. F. SADLER RESIDENT DENTIST



Will visit Daisy on second Monday; Appleton, Tuesday following; Gordonville, third Monday each month; Tilsit, Tuesday following. Dentistry practiced in all branches. Crown and Bridge work a Specialty. All work done in my office. All work guaranteed. Teeth extracted without pain. Consultation and examination free. Office over Jones Drug Store.

Jackson - Missouri

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No 2 Mail and Ex Lv. Jackson 7:00 a.m.

EAST BOUND DAILY

No. 1 Mail and Ex Lv Jackson 4:45 p. m.

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